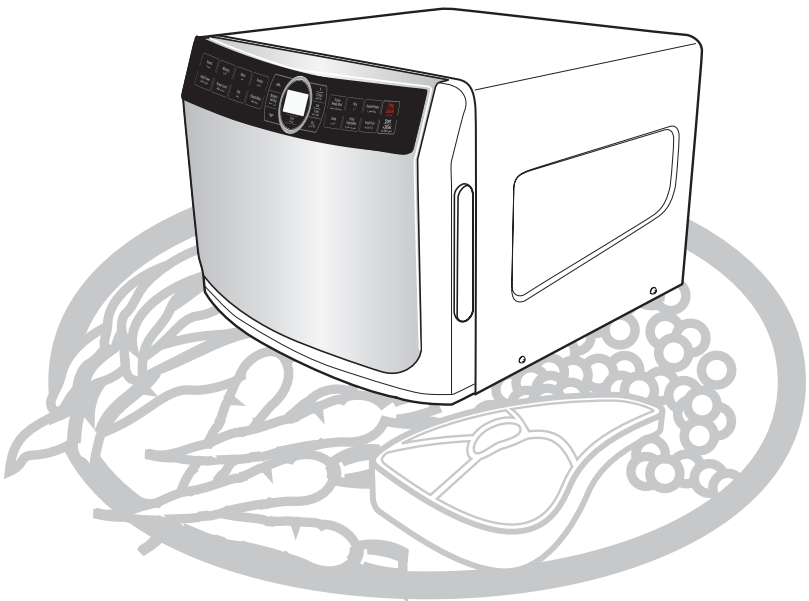
SAMSUNG

MICROWAVE OVEN

Owner's Instructions

MR123C



Oven 2
Accessories 2
Control Panel 3
Safety 4
Safety Precautions 4
Installing Your Microwave oven 6
Setting the Time 6
What to Do if You are in Doubt or Have a Problem 7
Cooking / Reheating 7
Power Levels 8
Stopping the Cooking 8
Adjusting the Cooking Time 8
Using the Auto Reheat/Cook Feature 8
Auto Reheat/Cook Settings 9
Using the Power Defrost Feature 9
Power Defrost Settings 9
Using the Power Steam Function 10
Setting a Standing Time 11
Memory Cook Feature 11
Switching the Beeper Off 12
Safety-Locking Your Microwave Oven 12
Cookware Guide 13
Reheating - Guide 14
Cleaning Your Microwave Oven 16
Storing and Repairing Your Microwave Oven 16
Technical Specifications 17

Code No.: DE68-03718A

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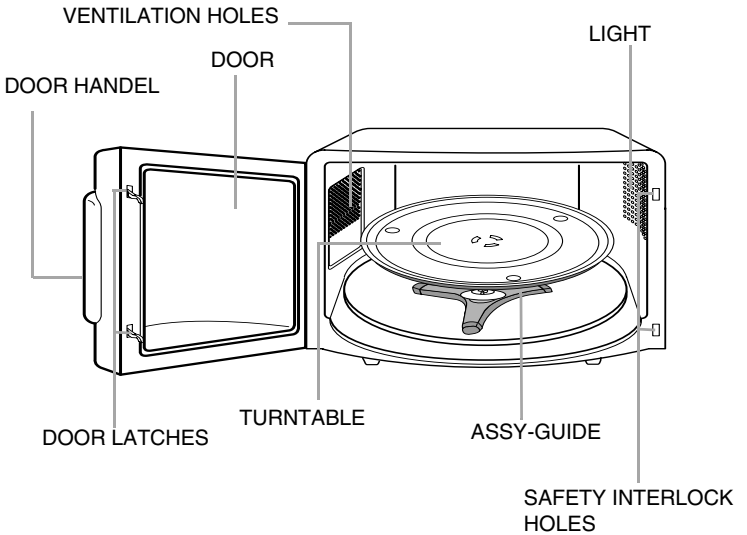
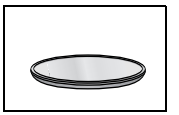
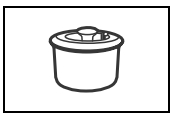
Oven



Accessories

Depending on the model that you have purchased, you are supplied with several accessories that can be used in a variety of ways.

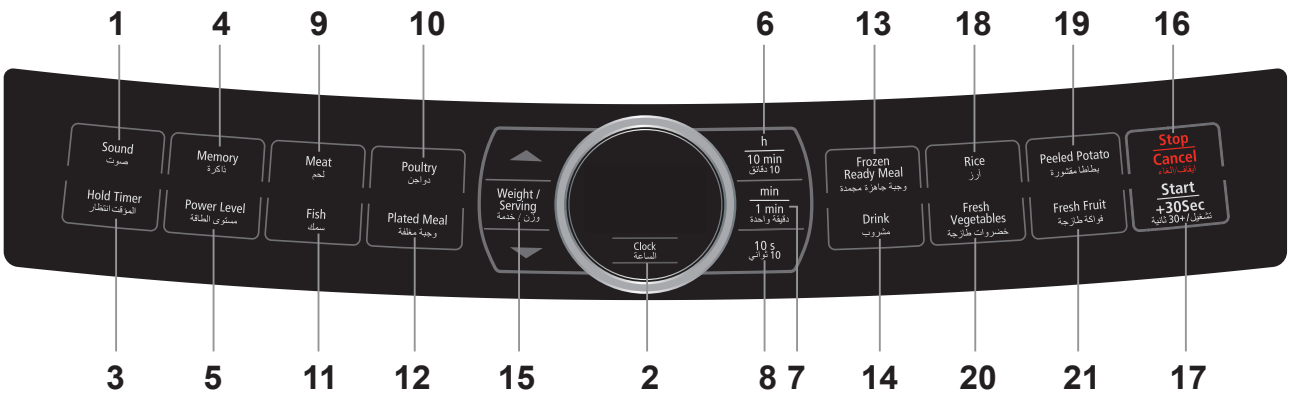




1. **Turntable**, to be placed on the roller ring with the centre fitting to the coupler.
   Purpose The turntable serves as the main cooking surface; it can be easily removed for cleaning.
2. **Power steam cooker**, see page 10.
   Purpose : Use the plastic steam cooker when using power steam function.

☛ **DO NOT** operate the microwave oven without the roller ring and turntable.

Control Panel



1. **Sound**
2. **Clock**
3. **Hold Timer**
4. **Memory**
5. **Power Level**
6. **h/10min**
7. **min/1min**
8. **10 s**
9. **Meat**
10. **Poultry**
11. **Fish**
12. **Plated Meal**
13. **Frozen Ready Meal**
14. **Drink**
15. **Weight / Serving**
16. **Stop / Cancel**
17. **Start / +30Sec**
18. **Rice**
19. **Peeled Potato**
20. **Fresh Vegetables**
21. **Fresh Fruit**

Safety

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PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY

Failure to observe the following safety precautions may result in harmful exposure to microwave energy.

(a) Under no circumstances should any attempt be made to operate the oven with the door open or to tamper with the safety interlocks (door latches) or to insert anything into the safety interlock holes.

(b) Do not place any object between the oven door and front face or allow food or cleaner residues to accumulate on sealing surfaces. Ensure that the door and door sealing surfaces are kept clean by wiping after use first with a damp cloth and then with a soft dry cloth.

(c) Do not operate the oven if it is damaged until it has been repaired by a qualified microwave service technician trained by the manufacturer.
It is particularly important that the oven door closes properly and that there is no damage to the:
(1) Door, door seals and sealing surfaces
(2) Door hinges (broken or loose)
(3) Power cable

(d) The oven should not be adjusted or repaired by anyone other than a properly qualified microwave service technician trained by the manufacturer.

Safety Precautions

IMPORTANT SAFETY INSTRUCTIONS.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE.

Before cooking food or liquids in your microwave oven, please check that the following safety precautions are taken.

1. **DO NOT** use any metallic cookware in the microwave oven:
   - Metallic containers
   - Dinnerware with gold or silver trimmings
   - Skewers, forks, etc.

   Reason: Electric arcing or sparking may occur and may damage the oven.
2. **DO NOT** heat:
   - Airtight or vacuum-sealed bottles, jars, containers
     Ex) Baby food jars
   - Airtight food.
     Ex) Eggs, nuts in shells, tomatoes

   Reason: The increase in pressure may cause them to explode.
   Tip: Remove lids and pierce skins, bags, etc.
3. **DO NOT** operate the microwave oven when it is empty.
   Reason: The oven walls may be damaged.
   Tip: Leave a glass of water inside the oven at all times.
   The water will absorb the microwaves if you accidentally set the oven going when it is empty.
4. **DO NOT** cover the rear ventilation slots with cloths or paper.
   Reason: The cloths or paper may catch fire as hot air is evacuated from the oven.
5. **ALWAYS** use oven gloves when removing a dish from the oven.
   Reason: Some dishes absorb microwaves and heat is always transferred from the food to the dish. The dishes are therefore hot.
6. **DO NOT** touch heating elements or interior oven walls.
   Reason: These walls may be hot enough to burn even after cooking has finished, even though they do not appear to be so. Do not allow inflammable materials to come into contact with any interior area of the oven. Let the oven cool down first.
7. To reduce the risk of fire in the oven cavity:
   - Do not store flammable materials in the oven
   - Remove wire twist ties from paper or plastic bags
   - Do not use your microwave oven to dry newspapers
   - If smoke is observed, keep the oven door closed and switch off or disconnect the oven from the power supply
8. Take particular care when heating liquids and baby foods.
   - ALWAYS allow a standing time of at least 20 seconds after the oven has been switched off so that the temperature can equalize.
   - Stir during heating, if necessary, and ALWAYS stir after heating.
   - Take care when handling the container after heating. You may burn yourself if the container is too hot.

- A risk of delayed eruptive boiling exists.
- To prevent delayed boiling and possible scalding, you should put a plastic spoon or glass stick into the beverages and stir before, during and after heating.
  Reason: During the heating of liquids the boiling point can be delayed; this means that eruptive boiling can start after the container is removed from the oven. You may scald yourself.
- In the event of scalding, follow these FIRST AID instructions:
  * Immerse the scalded area in cold water for at least 10 minutes.
  * Cover with a clean, dry dressing.
  * Do not apply any creams, oils or lotions.
- **NEVER** fill the container to the top and choose a container that is wider at the top than at the bottom to prevent the liquid from boiling over. Bottles with narrow necks may also explode if overheated.
- **ALWAYS** check the temperature of baby food or milk before giving it to the baby.
- **NEVER** heat a baby's bottle with the teat on, as the bottle may explode if overheated.

9. Be careful not to damage the power cable.
- Do not immerse the power cable or plug in water and keep the power cable away from heated surfaces.
- Do not operate this appliance if it has a damaged power cable or plug.

10. Stand at arm's length from the oven when opening the door.
Reason: The hot air or steam released may cause scalding.

11. Keep the inside of the oven clean.
Reason: Food particles or spattered oils stuck to oven walls or floor can cause paint damage and reduce the efficiency of the oven.

12. You may notice a "Clicking" sound during operation(especially when the oven is defrosting).
Reason: This sound is normal when the electrical power output is changing.

13. When the microwave oven is operating without any load, the power will be cut off automatically for safety. You can operate normally after letting it stand for over 30 minutes.

IMPORTANT SAFETY INSTRUCTIONS

During cooking, you should look into the oven from time to time when food is being heated or cooked in disposable containers of plastic, paper or other combustible materials.

IMPORTANT

Young children should **NEVER** be allowed to use or play with the microwave oven. Nor should they be left unattended near the microwave oven when it is in use. Items of interest to children should not be stored or hidden just above the oven.

WARNING:

If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.

WARNING:

It is hazardous for anyone other than a comperent person to carry out any service or repair operation which involves the removal of a cover which gives protection against exposure to microwave energy.

WARNING:

Liquids and other foods must not be heated in sealed containers since they are liable to explode.

WARNING:

Only allow children to use the oven without supervision when adequate instructions have been given so that the child is able to use the oven in a safe way and understands the hazards of improper use.

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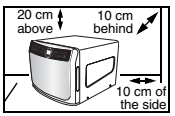
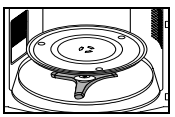
Installing Your Microwave oven

This microwave oven can be placed almost anywhere (kitchen work surface or shelf, movable trolley, table).

- ***Properly earthed (3-pin plug)***
- ***Plugged into a standard 220 Volt, 50Hz/60 Hz, AC earthed socket.***





1. Install the oven on a flat, level, stable surface. Make sure there is adequate ventilation for your oven with at least 10cm(four inches) of space behind, and on the sides of the oven and 20cm(eight inches) of above and that the oven is at least 85cm(thirty three inches) off the floor.
2. Remove all packing materials inside the oven. Install the roller ring and turntable. Check that the turntable rotates freely.

☛ **Never** block the air vents as the oven may overheat and automatically switch itself off. It will remain inoperable until it has cooled sufficiently.

☛ Plug the cable into a 3-pin, earthed socket. If the power cable of this appliance is damaged, it must be replaced by a special cable (references I-SHENG SP022, KDK KKP 4819 D, SAMIL SP-106B, MOONSUNG EP-48E or EUROELECTRIC 3410). Contact your local dealer to have it replaced. The power cable of S/ AFRICA, U.A.E is EUROELECTRIC (3183Y), ISRAEL is PENCON (ZD16A) and NIGERIA, GHANA and KENYA is PENCON (UD 13A1) and SAUDI ARABIA is MOON SUNG SJT 14AWG, PENCON (UD13A1).

☛ DO NOT install the microwave oven in hot or damp surroundings.

- Example: Next to a traditional oven or radiator.
- The power supply specifications of the oven must be respected and any extension cable used must be of the same standard as the power cable supplied with the oven.
- Wipe the interior and the door seal with a damp cloth before using your microwave oven for the first time.

☛ This microwave oven has to be connected to the plug endurable to proper power consumption. This microwave oven has to be positioned so that the plug is accessible.

Setting the Time

Your microwave oven has an inbuilt clock. The time can be displayed in either the 24-hour or 12-hour notation. You must set the clock:

- ***When you first install your microwave oven***
- ***After a power failure***

✉ Do not forget to reset the clock when you switch to and from summer and winter time.

1. To display the time in the... Then press the **Clock** button...

24-hour notation	Once
12-hour notation	Twice

2. Set the hour with the **h/10min** button and the minutes with the **min/1min** button.

3. When the right time is displayed, press the **Clock** button again to start the clock.
   Result : The time is displayed whenever you are not using the microwave oven

What to Do if You are in Doubt or Have a Problem

If you have any of the problems listed below try the solutions given.

◆ This is normal.
- Condensation inside the oven
- Air flow around the door and outer casing
- Light reflection around the door and outer casing
- Steam escaping from around the door or vents

◆ The oven does not start when you press the **Start** button.
- Is the door completely closed?

◆ The food is not cooked at all
- Have you set the timer correctly and/or pressed the **Start** button?
- Is the door closed?
- Have you overloaded the electric circuit and caused a fuse to blow or a breaker to be triggered?

◆ The food is either overcooked or undercooked
- Was the appropriate cooking length set for the type of food?
- Was an appropriate power level chosen?

◆ Sparking and cracking occur inside the oven (arcing)
- Have you used a dish with metal trimmings?
- Have you left a fork or other metal utensil inside the oven?
- Is aluminium foil too close to the inside walls?

◆ The oven causes interference with radios or televisions
- Slight interference may be observed on televisions or radios when the oven is operating. This is normal.To solve this problem, install the oven away from televisions, radios and aerials.
- If interference is detected by the oven's microprocessor, the display may be reset. To solve this problem, disconnect the power plug and reconnect it. Reset the time.

✉ If the above guidelines do not enable you to solve the problem, contact your local dealer or SAMSUNG after-sales service.

Cooking / Reheating

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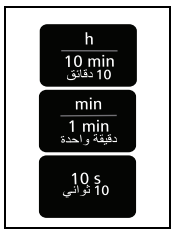
The following procedure explains how to cook or reheat food. ALWAYS check your cooking settings before leaving the oven unattended.

First, place the food in the centre of the turntable. Then, close the door.

1. Press the **Power Level** button.
Result : The 900W (maximum cooking power) indications are displayed:
Select the appropriate power level by pressing the **Power Level** button again until the corresponding wattage is displayed.
Refer to the power level table.



2. Set the cooking time by pressing the **h/10min, min/1min, 10 s** button.

3. Press the **Start / +30Sec** button.
Result : The oven light comes on and the turntable starts rotating.
Cooking starts and when it has finished the oven beeps four times.

☛ **Never** switch the microwave oven on when it is empty.

✉ If you wish to heat a dish for a short period of time at maximum power (900W), simply press the **Start / +30Sec** button once for each 30 seconds of cooking time. The oven starts immediately.

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Power Levels

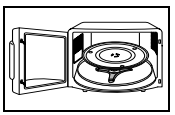
You can choose among the power levels below.

Power Level	Output
Full	900 W
HIGH	750 W
MEDIUM HIGH	600 W
MEDIUM	450 W
MEDIUM LOW	300 W
DEFROST	180 W
LOW	100 W

✉ If you select higher power level, the cooking time must be decreased. If you select lower power level, the cooking time must be increased.

Stopping the Cooking

You can stop cooking at any time to check the food.



1. To stop temporarily;
Open the door.
Result : Cooking stops. To resume cooking, close the door and press **Stop / Cancel** again.

2. To stop Completely;
Press the **Stop / Cancel** button.
Result : The cooking stops.
If you wish to cancel the cooking settings, press the **Stop / Cancel** button.

☛ You can cancel any setting before starting cooking by simply pressing **Stop / Cancel**.

Adjusting the Cooking Time

You can increase the cooking time by pressing the Start/ +30Sec button once for each 30 seconds to be added.

Press the **Start / +30Sec** button once for each 30 seconds to be added.

Using the Auto Reheat/Cook Feature

The Auto Reheat/Cook feature has five pre-programmed cooking time. You do not need to set either the cooking times or the power level. You can adjust the number of servings by pressing the Up/Down button.

First, place the food in the centre of the turntable. Then, close the door.

1. Select the type of food that you are cooking by pressing the **Auto Reheat menu** buttons.

Select the size of the serving by pressing the
:**(Weight / Serving) buttons. (Refer to the table.)**

2. Press **Start / +30Sec** button.
Result : Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minutes)
3) The current time is displayed again.

✉ Use only recipients that are microwave-safe.

Auto Reheat/Cook Settings

The following table presents the various Auto Reheat/Cook( ) Programmes, quantities, standing times and appropriate recommendations.

Code / Food	Serving Size	Standing Time	Recommendations
1. Ready Meals (chilled)	300-350 g 400-450 g	3 min.	Put on a ceramic plate and cover with microwave cling film. This programme is suitable for meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
2. Frozen Ready Meals	300 - 350 g 400 - 450 g	4 min.	Take frozen ready meal and check if dish is suitable for microwave. Pierce film of ready meal. Put the frozen ready meal in the centre. This programme is suitable for frozen ready meals consisting of 3 components (e.g. meat with sauce, vegetables and a side dish like potatoes, rice or pasta).
3. Drinks Coffee, milk, tea, water (room-temperature)	250 ml 500 ml 750 ml	1-2 min.	Pour into a ceramic cup or mug and place in the center of turntable. Reheat uncovered. Stir carefully before and after standing time. Be careful while taking the cups out (see safety instructions for liquids).

Using the Power Defrost Feature

The Power Defrost feature enables you to defrost meat, poultry or fish. The defrost time and power level are set automatically.

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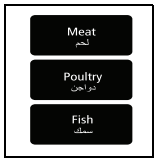
✉ Use only dishes that are microwave-safe.

First, place the frozen food in the centre of the turntable. Then, close the door.



1. Press the **Power Defrost** ( ) **menu** buttons.
Result : The following indication is displayed: 200.

2. Select the food weight by pressing the **(Weight / Serving)** button.
It is possible to set up to a maximum of 2000g.

3. Press **Start / +30Sec** button.
Result :
- Defrosting begins.
- The oven beeps halfway through defrosting to remind you to turn the food over.
- Press **Start / +30Sec** again to finish defrosting.

✉ You can also defrost food manually. To do so, select the microwave cooking/reheating function with a power level of 180W. Refer to the section entitled " Cooking/Reheating" on page 7 for further details.

Power Defrost Settings

Remove all kinds of packaging material before defrosting.
Place the frozen foods on a turntable.
Turn the food over when the oven beeps.
Keep the corresponding standing time after Auto Defrosting has finished.

Food	Portion	Standing Time	Recommendation
Meat	200-2000g	20-60 min	Shield the edges with aluminium foil.
Poultry	200-2000g	20-60 min	Turn the food over when the oven beeps.
Fish	200-2000g	20-50 min	

Using the Power Steam Function

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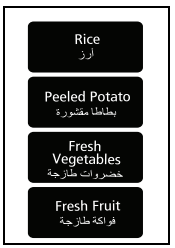
With the power steam feature, the cooking time is set automatically.

You can adjust the number of servings by pressing the Up/Down button.

Use the plastic steam cooker when using power steam function.

First, place the plastic steam cooker in the centre of the turntable and close the door.



1. Select the type of food that you are cooking by pressing the **Power Steam menu** buttons.

2. Select the size of the serving by pressing the ▲▼ **(Weight / Serving)** buttons. (Refer to the table on the next page.)

3. Press **Start / +30Sec** button.
Result : Cooking starts. When it has finished:
1) The oven beeps four times.
2) The end reminder signal will beep 3 times (once every minutes)
3) The current time is displayed again.

✉ Use only recipients that are microwave-safe.

The following table presents the 4 Auto Programs of the Power Steam function, quantities, standing times and appropriate recommendations. Use the plastic steam cooker when using power steam function.

Code / Food	Serving Size	Standing Time	Recommendations
1. Rice	250 g 375 g	4-5 min.	Put white rice (parboiled) into the steam cooker. Add 500 ml cold water when cooking 250 g rice and add 750 ml water for 375 g rice. Close lid of steam cooker. After cooking remove moisture in the cavity by using kitchen paper.
2. Peeled Potatoes	200-250 g 300-350 g 400-450 g 500-550 g 600-650 g	2-3 min.	Weigh the potatoes after peeling, washing and cutting into similar size. Put them into the steam cooker. Add 15-30 ml (1-2 tablespoons) water when steaming 100-350 g, add 45-60 ml (3-4 tablespoons) for 400-650 g. Close lid of steam cooker.
3. Fresh Vegeta-bles	100-150 g 200-250 g 300-350 g 400-450 g 500-550 g	1-2 min.	Weigh the vegetables after washing, cleaning and cutting into similar size. Put them into the steam cooker. Add 30 ml (2 tablespoons) water, when steaming 100-350 g, add 45 ml (3 tablespoons) for 400-550 g. Close lid of steam cooker. After steaming stir carefully before standing time.
4. Fresh Fruit	100-150 g 200-250 g 300-350 g 400-450 g 500-550 g	2-3 min.	Weigh the fresh fruits after peeling and washing and cut into similar slices or cubes. Put into steam cooker. When steaming 100-350g fruits add 15-30 ml (1-2 tbsp.) water, for 400-550 add 45ml (3 tbsp.). Additionally add 1-2 tbsp. sugar. Close lid of steam cooker. After steaming stir carefully. This programme is suitable for apples, pears, plums, apricots, mangoes or pineapple.

Setting a Standing Time

The Hold Time can be used to set a standing time automatically (without microwave cooking).

1. Press the **Hold Timer** button.
   Result : The following indication is displayed :

2. Select the standing time by pressing the **h/10 min, min/1 min, 10 s** button.

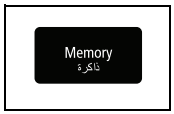
3. Press **Start / +30Sec** button.
   Result : The oven beeps when the standing time is over.

Memory Cook Feature

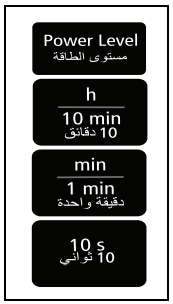
If you often cook or reheat the same types of dishes, you can store the cooking times and power levels in the oven's memory, so that you do not have to reset them each order.

You can store two different setting.

Storing the Setting



1. Then press the **Memory** button.
   Result : The following indication is displayed "P" flashing.



2. Set your cooking programme as usual(Cooking time and power level) see if necessary.

3. Press **Start / +30Sec** button or **Memory** button.
   Result : Your setting are now stored in the oven's memory.

Using the settings

First, place the food in the centre of the turntable and close the door

1. **Then press the Memory button.**
   Result : The following indication is displayed not "P" flashing.

2. Press **Start / +30Sec** button.
   Result : The food is cooked as requested.

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Switching the Beeper Off

You can switch the beeper off whenever you want.

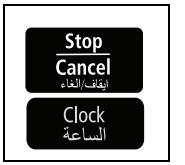
1. Press the **Sound** button.
Result : The oven will not beep each time you press a button.

2. To switch the beeper back on, press the **Sound** button.
Result : The oven operates with the beeper on again.

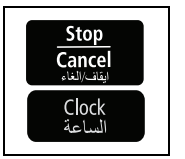
Safety-Locking Your Microwave Oven

Your microwave oven is fitted with a special Child Safety programme, which enables the oven to be "locked" so that children or anyone unfamiliar with it cannot operate it accidentally.

The oven can be locked at any time.



1. Press the **Stop / Cancel** and **Clock** buttons at the same time.
Result : The oven is locked (no functions can be selected).



2. To unlock the oven, press the **Stop / Cancel** and **Clock** buttons again at the same time.
Result : The oven can be used normally.

Cookware Guide

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To cook food in the microwave oven, the microwaves must be able to penetrate the food, without being reflected or absorbed by the dish used.

Care must therefore be taken when choosing the cookware. If the cookware is marked microwave-safe, you do not need to worry.

The following table lists various types of cookware and indicates whether and how they should be used in a microwave oven.

Cookware	Microwave-Safe	Comments
Aluminium foil	✓ ✗	Can be used in small quantities to protect areas against overcooking. Arcing can occur if the foil is too close to the oven wall or if too much foil is used.
Browning plate	✓	Do not preheat for more than eight minutes.
China and earthenware	✓	Porcelain, pottery, glazed earthenware and bone china are usually suitable, unless decorated with a metal trim.
Disposable polyester cardboard dishes	✓	Some frozen foods are packaged in these dishes.
Fast-food packaging		
• Polystyrene cups containers	✓	Can be used to warm food. Overheating may cause the polystyrene to melt.
• Paper bags or newspaper	✗	May catch fire.
• Recycled paper or metal trims Glassware	✗	May cause arcing.
Glassware		
• Oven-to-table ware	✓	Can be used, unless decorated with a metal trim.
• Fine glassware	✓	Can be used to warm foods or liquids. Delicate glass may break or crack if heated suddenly.
• Glass jars	✓	Must remove the lid. Suitable for warming only.
Metal		
• Dishes	✗	May cause arcing or fire.
• Freezer bag twist ties	✗	
Paper		
• Plates, cups, napkins and Kitchen paper	✓	For short cooking times and warming. Also to absorb excess moisture.
• Recycled paper	✗	May cause arcing.
Plastic		
• Containers	✓	Particularly if heat-resistant thermoplastic. Some other plastics may warp or discolour at high temperatures. Do not use Melamine plastic.
• Cling film	✓	Can be used to retain moisture. Should not touch the food. Take care when removing the film as hot steam will escape.
• Freezer bags	✓ ✗	Only if boilable or oven-proof. Should not be airtight. Prick with a fork, if necessary.
Wax or grease-proof paper	✓	Can be used to retain moisture and prevent spattering.

✓ :Recommended
✓✗:Use Caution
✗ :Unsafe

Reheating - Guide

EN

MICROWAVES

Microwave energy actually penetrates food, attracted and absorbed by its water, fat and sugar content.
The microwaves cause the molecules in the food to move rapidly. The rapid movement of these molecules creates friction and the resulting heat cooks the food.

COOKING

Cookware for microwave cooking:
Cookware must allow microwave energy to pass through it for maximum efficiency. Microwaves are reflected by metal, such as stainless steel, aluminium and copper, but they can penetrate through ceramic, glass, porcelain and plastic as well as paper and wood. So food must never be cooked in metal containers.

Food suitable for microwave cooking:
Many kinds of food are suitable for microwave cooking, including fresh or frozen vegetables, fruit, pasta, rice, grains, beans, fish, and meat. Sauces, custard, soups, steamed puddings, preserves, and chutneys can also be cooked in a microwave oven. Generally speaking, microwave cooking is ideal for any food that would normally be prepared on a hob. Melting butter or chocolate, for example.

Covering during cooking
To cover the food during cooking is very important, as the evaporated water rises as steam and contributes to cooking process.
Food can be covered in different ways: e.g. with a ceramic plate, plastic cover or microwave suitable cling film.

Standing times
After cooking is over food the standing time is important to allow the temperature to even out within the food.

REHEATING

Your microwave oven will reheat food in a fraction of the time that conventional ovens hobs normally take.
Use the power levels and reheating times in the following chart as a guide. The times in the chart consider liquids with a room temperature of about +18 to +20°C or a chilled food with a temperature of about +5 to +7°C.

Arranging and covering
Avoid reheating large items such as joint of meat – they tend to overcook and dry out before the centre is piping hot. Reheating small pieces will be more successful.

Power levels and stirring
Some foods can be reheated using 900W power while others should be reheated using 750 W, 600 W, 450 W or even 300 W.
Check the tables for guidance. In general, it is better to reheat food using a lower power level, if the food is delicate, in large quantities, or if it is likely to heat up very quickly (mince pies, for example).

- stir well or turn food over during reheating for best results. When possible, stir again before serving.

- Take particular care when heating liquids and baby food. To prevent eruptive boiling of liquids and possible scalding , stir before, during and after heating. Keep them in the microwave oven during standing time. We recommend putting a plastic spoon or glass stick into the liquids. Avoid overheating (and therefore spoiling) the food.
It is preferable to underestimate cooking time and add extra heating time, if necessary.

Heating and standing times
When reheating food for the first time, it is helpful to make a note of the time taken – for future reference.

- Always make sure that the reheated food is piping hot throughout.

- Allow food to stand for a short time after reheating - to let the temperature even out. The recommended standing time after reheating is 2-4 minutes, unless another time is recommended in the chart.

- Take particular care when heating liquids and baby food.

REHEATING LIQUIDS

Always allow a standing time of at least 20 seconds after the oven has been switched off to allow the temperature to even out. Stir during heating, if necessary, and ALWAYS stir after heating. To prevent eruptive boiling and possible scalding, you should put a spoon or glass stick into the beverages and stir before, during and after heating.

Reheating - Guide

EN

Reheating Liquids and Food

Use the power levels and times in this table as a guide lines for reheating.

Food	Portion	Power	Time (min.)	Standing Time (min.)	Instructions
Drinks (coffee, tea and water)	250 ml (1 mug) 500 ml (2 mugs) 750 ml (3 mugs)	900 W	1½ -2 3-3½ 4½ -5	1-2	Pour into cups and reheat uncovered: 1 cup in the centre, 2 cups opposite of each other, 3 cups in a circle. Keep in microwave oven during standing time and stir well.
Soup (chilled)	350 ml 450 ml 550 ml	900 W	3½ - 4½ 4 -5 5-6	2-3	Pour into a deep ceramic plate. Cover with plastic lid. Stir well after reheating. Stir again before serving
Stew (chilled)	350 g	600 W	5-6	2-3	Put stew in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Pasta with sauce (chilled)	350 g	600 W	4-5	3	Put pasta (e.g. spaghetti or egg noodles) on a flat ceramic plate. Cover with microwave cling film. Stir before serving.
Filled pasta with sauce (chilled)	350 g	600 W	4½ -5½	3	Put filled pasta (e.g. ravioli, tortellini) in a deep ceramic plate. Cover with plastic lid. Stir occasionally during reheating and again before standing and serving.
Plated Meal (chilled)	350g 450 g	600 W	4½ -5½ 5½ -6½	3	Plate a meal of 2-3 chilled components on a ceramic dish. Cover with microwave cling-film.

Reheating baby food

Always carefully check the temperature of baby milk or food before giving it to the baby.

Baby Food: Recommended serving_temperature: between 30-40°C.

Baby Milk: Recommended serving temperature: ca. 37°C.

The times in the chart consider baby milk and food with a room temperature of about +18 to +20°C.

Use the power levels and times in this table as guide lines for reheating.

Food	Portion	Power	Time	Standing Time (min.)	Instructions
Baby food (vegetables + meat)	190 g	600 W	30 sec.	1-2	Empty into deep ceramic plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby porridge (grain + milk + fruit)	190 g	600 W	20 sec.	2-3	Empty into deep ceramic plate. Cook covered. Stir after cooking time. Stand for 2-3 minutes. Before serving, stir well and check the temperature carefully.
Baby milk	100 ml 200 ml	300 W	30 - 40 sec. 1min. 10sec - 1min. 20sec.	2-3	Stir or shake well and pour into a sterilised glass bottle. Place into the centre of turn-table. Cook uncovered. Shake well and stand for at least 2 minutes. Before serving, shake well and check the temperature carefully.

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Cleaning Your Microwave Oven

The following parts of your microwave oven should be cleaned regularly to prevent grease and food particles from building up:

- ***Inside and outside surfaces***
- ***Door and door seals***
- ***Turntable and Roller rings***

☛ **ALWAYS** ensure that the door seals are clean and the door closes properly.

☛ Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the of the appliance and possibly result in a hazardous situation.

1. Clean the outside surfaces with a soft cloth and warm, soapy water. Rinse and dry.

2. Remove any splashes or stains on the inside surfaces or on the roller ring with a soapy cloth. Rinse and dry.

3. To loosen hardened food particles and remove smells, place a cup of diluted lemon juice on the turntable and heat for ten minutes at maximum power.

4. Wash the dishwasher-safe plate whenever necessary.

✉ **DO NOT** spill water in the vents. **NEVER** use any abrasive products or chemical solvents. Take particular care when cleaning the door seals to ensure that no particles:
- Accumulate
- Prevent the door from closing correctly

Storing and Repairing Your Microwave Oven

A few simple precautions should be taken when storing or having your microwave oven serviced.

The oven must not be used if the door or door seals are damaged:

- ***Broken hinge***
- ***Deteriorated seals***
- ***Distorted or bent oven casing***

Only a qualified microwave service technician should perform repair.

☛ **NEVER** remove the outer casing from the oven. If the oven is faulty and needs servicing or you are in doubt about its condition:
- Unplug it from the wall socket
- Contact the nearest after-sales service centre

✉ If you wish to store your oven away temporarily, choose a dry, dust-free place.
- **Reason:** Dust and damp may adversely affect the working parts in the oven.

✉ This microwave oven is not intended for commercial use.

✉ If the oven is set more than 25 minutes at 80, 90 or 100 percent power level, after the first 25 minutes the power level will automatically adjust itself to 70 percent power to avoid overcooking.

Technical Specifications

SAMSUNG strives to improve its products at all times. Both the design specifications and these user instructions are thus subject to change without notice.

Model Number	MR123C
Oven Cavity	1.2cuft
Controls	10 power levels, including defrost
Timer	99 minutes, 99 seconds
Power Source	220 VAC, 50Hz/60 Hz
Power Output	900Watts
Outside Dimensions	466mm(W) X 296mm(H) X 518mm(D)
Oven Cavity Dimensions	372mm(W) X 213.5mm(H) X 392mm(D)
Net/Gross Weight	16/17.5 kg

Note

SAMSUNG ELECTRONICS

QUESTIONS OR COMMENTS?

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